

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
24 June 2004 (24.06.2004)

PCT

(10) International Publication Number
WO 2004/053152 A1

(51) International Patent Classification⁷: C12Q 1/44,
A21D 8/04, C12N 9/20

Birkærød (DK). VIND, Jesper [DK/DK]; Hejrebakken 20,
DK-3500 Værløse (DK).

(21) International Application Number:
PCT/DK2003/000850

(74) Common Representative: NOVOZYMES A/S; Patents,
Krogshøjvej 36, DK-2880 Bagsværd (DK).

(22) International Filing Date:
11 December 2003 (11.12.2003)

(81) Designated States (*national*): AE, AG, AL, AM, AT, AU,
AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR,
CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD,
GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR,
KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN,
MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU,
SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA,
UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
PA 2002 01903 12 December 2002 (12.12.2002) DK

(84) Designated States (*regional*): ARIPO patent (BW, GH,
GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE,
ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE,
SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA,
GN, GQ, GW, ML, MR, NE, SN, TD, TG).

(71) Applicant (*for all designated States except US*):
NOVOZYMES A/S [DK/DK]; Krogshøjvej 36, DK-2880
Bagsværd (DK).

(72) Inventors; and

Published:

(75) Inventors/Applicants (*for US only*): JØRGENSEN,
Christel, Thea [DK/DK]; Livjærggade 41, 4 th, DK-2100
Copenhagen Ø (DK). ERLANDSEN, Luise [DK/DK];
Sommerstedgade 11, 2 th, DK-1718 Copenhagen V (DK).
BORCH, Kim [DK/DK]; Vandtårnsvej 18, DK-3460

— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.



WO 2004/053152 A1

(54) Title: METHOD OF SELECTING A LIPOLYTIC ENZYME

(57) Abstract: A method of screening lipolytic enzymes is used to identify candidates for a baking additive which can improve the properties of a baked product when added to the dough. The screening method involves contacting the enzyme with N-acyl phosphatidyl ethanolamine (APE) or N-acyl lyso-phosphatidyl ethanolamine (ALPE), and detecting hydrolysis of an ester bond in the APE or ALPE.

FIELD OF THE INVENTION

The application relates to a method of screening lipolytic enzymes to identify a candidate for use as a baking additive which can improve the properties of a baked product when added to a dough.

BACKGROUND OF THE INVENTION

It is known that various properties of a baked product can be improved by adding a lipolytic enzyme. The prior art provides a large number of lipolytic enzymes obtained from natural sources or by protein engineering. Evaluation in full-scale baking tests generally require a major effort for isolating and producing each enzyme in sufficient quantity, so screening methods are useful to select candidates for full-scale testing. WO 0032758 discloses a method of screening lipolytic enzymes for use in baking based on their activity towards ester bonds in short-chain and long-chain triglycerides, digalactosyl diglyceride and a phospholipid, particularly phosphatidyl choline (lecithin).

The lipids present in wheat flour are known to consist mainly of triglycerides, phospholipids and galactolipids. It is known that the phospholipids in wheat flour consist mainly of lyso phosphatidyl choline and phosphatidyl choline, but also include N-acyl phosphatidyl ethanolamine (APE) and N-acyl lysophosphatidyl ethanolamine (ALPE).

SUMMARY OF THE INVENTION

The inventors have developed a method of screening lipolytic enzymes to identify candidates for a baking additive which can improve the properties of a baked product when added to the dough. The improved properties may include a larger loaf volume, an improved shape factor, an improved crumb structure and/or improved dough stability e.g. improved tolerance towards extended proofing.

Accordingly, the invention provides a method of screening a lipolytic enzyme for use as a baking additive, comprising:

- a) incubating the enzyme with N-acyl phosphatidyl ethanolamine (APE) or N-acyl lysophosphatidyl ethanolamine (ALPE),
- b) detecting hydrolysis of an ester bond in the APE or ALPE, and
- c) selecting a lipolytic enzyme which can hydrolyze an ester bond in the APE or ALPE.

The invention also provides a method of preparing a dough by adding the selected enzyme, and a method of preparing of baking the dough to prepare a baked product.

DETAILED DESCRIPTION OF THE INVENTION

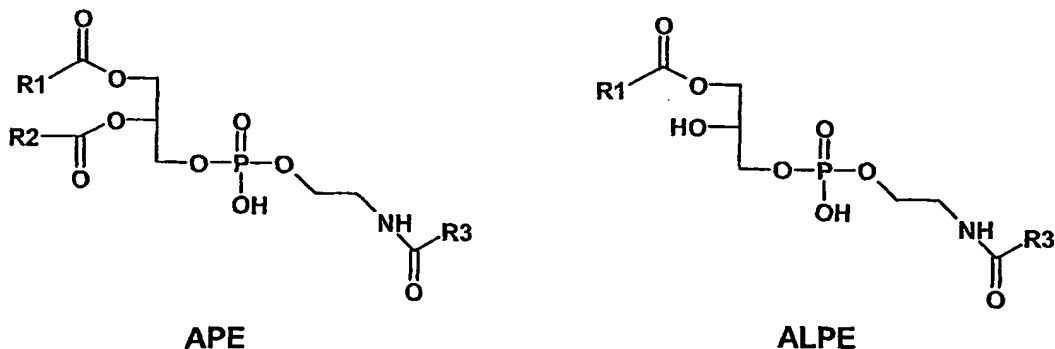
Lipolytic enzymes

The method of the invention is applicable to screening of lipolytic enzymes. The lipolytic enzymes to be tested may be chosen among the large number of lipolytic enzymes known in the prior art, e.g. those described in WO 0032758. The enzymes to be tested may include naturally occurring enzymes, particularly from microorganisms such as fungi and bacteria, as well as variants made by protein engineering, e.g. those described in WO 0032758.

The lipolytic enzymes may be tested in crude or isolated form. In particular, it may be of interest to purify the enzymes sufficiently to allow determination of the amount of enzyme protein.

APE or ALPE

The method of the invention uses a substrate which is N-acyl phosphatidyl ethanolamine (APE) or N-acyl lysophosphatidyl ethanolamine (ALPE) having the following structures, where ALPE may have the R₁-CO attached to the sn-1 or the sn-2 position of the lysophosphatidyl group. R₁-CO, R₂-CO and R₃-CO are each a fatty acyl, particularly an unsubstituted straight-chain fatty acyl group having 12-22 carbon atoms which may be saturated or unsaturated, e.g. palmitoyl (C16:0), stearoyl (C18:0), oleoyl (C18:1) or linoleoyl (C18:2).



APE and ALPE for use in the screening method may be isolated from wheat flour or may be synthesized, e.g. as described in the examples. A mixture of APE and ALPE may be used as the test substrate.

Incubation and hydrolysis

The lipolytic enzyme activity of interest acts to hydrolyze an ester bond in APE or ALPE. Thus, when using APE as the test substrate, it liberates one or two fatty acids (R₁-COOH and/or R₂-COOH) to form ALPE or N-acyl L-alpha-glycerol-phosphoryl-ethanolamine (N-GPE). When using ALPE as the test substrate, the activity of interest hydrolyzes ALPE into the free fatty acid R₁-COOH and N-acyl L-alpha-glycerol-phosphoryl-ethanolamine (N-GPE). It

may be of interest to test a number of lipolytic enzymes on the basis of equal amount of enzyme protein.

The incubation and testing of the lipolytic enzymes can conveniently be done as a plate assay, by thin-layer chromatography (TLC) or by high-performance liquid chromatography (HPLC), e.g. as described in the examples. Also, the method disclosed in Danish patent application PA 2003 01596 can be used.

Screening system

According to the invention, the lipolytic enzymes are tested for their hydrolytic activity on ester bonds in APE or ALPE. This may be combined with testing of the hydrolytic activity on ester bonds in other substrates, and the combined results may be used to select enzymes as candidates for testing in baking.

Thus, lipolytic enzymes may be selected for high activity on APE/ALPE per mg enzyme protein or for a higher activity on APE/ALPE than on PC (phosphatidyl choline, lecithin). The lipolytic enzymes may be chosen having a high hydrolytic activity on ester bonds in digalactosyl diglyceride and/or phosphatidyl choline (lecithin). The lipolytic enzyme may be chosen to have low activity on ester bonds in a C₁₆-C₂₀ triglyceride, a C₄-C₈ triglyceride, a monoglyceride, digalactosyl monoglyceride and/or lysophosphatidyl choline (lysolecithin). The tests may be carried out, e.g., as described in WO 0032758.

Use of screening results

Based on the hydrolytic activity towards APE/ALPE and optionally other substrates, a candidate may be selected and may be tested further by adding it to a dough and baking the dough to make a baked product. The enzyme may be added at a dosage of 0.1-10 mg enzyme protein per kg of flour, e.g. about 1 mg/kg. This may be evaluated by determining properties such as loaf volume, shape factor, crumb structure and/or dough stability e.g. tolerance towards extended proofing by conventional methods, e.g. as described in WO 0032758.

The lipolytic enzymes selected through the screening method of the invention may be added to the dough singly or in combination, e.g. as described in WO 0203805. Optionally, an additional enzyme may also be added to the dough. The additional enzyme may be another lipolytic enzyme, an amylase, particularly an anti-staling amylase, an amyloglucosidase, a cyclodextrin glucanotransferase, or the additional enzyme may be a peptidase, in particular an exopeptidase, a transglutaminase, a cellulase, a hemicellulase, in particular a pentosanase such as xylanase, a protease, a protein disulfide isomerase, e.g., a protein disulfide isomerase as disclosed in WO 95/00636, a glycosyltransferase, a branching enzyme (1,4-alpha-glucan branching enzyme), a 4- alpha-glucanotransferase (dextrin glycosyltransferase), a lactase (ga-

lactosidase), or an oxidoreductase, e.g., a peroxidase, a laccase, a glucose oxidase, a pyranose oxidase, a lipoxygenase, an L-amino acid oxidase or a carbohydrate oxidase.

The amylase may be a fungal or bacterial alpha-amylase, e.g. from *Bacillus*, particularly *B. licheniformis* or *B. amyloliquefaciens*, or from *Aspergillus*, particularly *A. oryzae*, a beta-amylase, e.g. from plant (e.g. soy bean) or from microbial sources (e.g. *Bacillus*). The amylase
5 may be an anti-staling amylase, as described in WO 9953769, i.e. an amylase that is effective in retarding the staling (crumb firming) of baked products, particularly a maltogenic alpha-amylase, e.g. from *Bacillus stearotheophilus* strain NCIB 11837.

Dough

10 The dough generally comprises wheat meal or wheat flour and/or other types of meal, flour or starch such as corn flour, corn starch, rye meal, rye flour, oat flour, oat meal, soy flour, sorghum meal, sorghum flour, potato meal, potato flour or potato starch.

The dough may be fresh, frozen or par-baked.

The dough is normally a leavened dough or a dough to be subjected to leavening. The
15 dough may be leavened in various ways, such as by adding chemical leavening agents, e.g., sodium bicarbonate or by adding a leaven (fermenting dough), but it is preferred to leaven the dough by adding a suitable yeast culture, such as a culture of *Saccharomyces cerevisiae* (baker's yeast), e.g. a commercially available strain of *S. cerevisiae*.

The dough may also comprise other conventional dough ingredients, e.g.: proteins,
20 such as milk powder, gluten, and soy; eggs (either whole eggs, egg yolks or egg whites); an oxidant such as ascorbic acid, potassium bromate, potassium iodate, azodicarbonamide (ADA) or ammonium persulfate; an amino acid such as L-cysteine; a sugar; a salt such as sodium chloride, calcium acetate, sodium sulfate or calcium sulfate.

The dough may comprise fat (triglyceride) such as granulated fat or shortening, but
25 the invention is particularly applicable to a dough where less than 1 % by weight of fat (triglyceride) is added, and particularly to a dough which is made without addition of fat.

The dough may further comprise an emulsifier such as mono- or diglycerides, diacetyl tartaric acid esters of mono- or diglycerides, sugar esters of fatty acids, polyglycerol esters of fatty acids, lactic acid esters of monoglycerides, acetic acid esters of monoglycerides, poly-
30 oxyethylene stearates, or lysolecithin, but the invention is particularly applicable to a dough which is made without addition of emulsifiers (other than optionally phospholipid).

EXAMPLES**Example 1: Preparation of substrates**Isolation of APE and ALPE from wheat flour

Wheat flour (1 kg) was extracted twice with MeOH (1.5 L, stirring for 30 min). The ex-
5 tracts were concentrated and the residue re-dissolved in hexane (1 L) and concentrated. Yield
of lipid extract: 8.5 g. The lipid extract was applied to a column packed with silica gel (120 g),
which was preconditioned with 1 L of hexane/2-propanol/butanol/H₂O (60:30:7:3). Neutral lip-
ids and carotenoids were removed by elution with hexane (800 mL) and then EtOAc (1.2 L).
Galactolipids were removed by eluting with toluene/acetone (1:1, 800 mL, MGDG) and ace-
10 tone (9 L, DGDG). Finally, phospholipids (~1.1 g) could be eluted with MeOH (1 L). The indi-
vidual phospholipids could be isolated by flash chromatography (CHCl₃/MeOH/H₂O: 65:25:4) to
give pure fractions of APE and ALPE. The structures were verified by ¹H NMR and MS analy-
sis.

N-Linoleoyl-1-oleoyl-2-hydroxy-sn-glycero-3-phosphoethanolamide (synthetic ALPE)

15 1-Oleoyl-2-hydroxy-*sn*-glycero-3-phosphoethanolamine (750 mg) was dissolved in dry
chloroform (25 mL) and triethylamine (270 μL) was added under inert atmosphere. The solu-
tion was cooled on an ice bath and linoleic anhydride (930 mg, 1.1 eq.) was added dropwise
with stirring. The solution was left overnight at room temperature (nitrogen atmosphere) and
then concentrated to give a crude oil, which was purified by flash chromatography
20 (CHCl₃/MeOH/H₂O) to give the pure product *N*-linoleoyl-1-oleoyl-2-hydroxy-*sn*-glycero-3-
phosphoethanolamide (0.54 g, 45%). The structure was verified by ¹H NMR (CDCl₃/CD₃OD):
5.30 ppm (m, 6H, 3 x CH=CH), 3.6-3.8 ppm (m, 7H, *sn*-1,2,3, CH₂OPO), 3.12 ppm (t, 2H,
CH₂N), 2.74 ppm (t, 2H, =CHCH₂CH=), 2.32 ppm (t, 2H, CH₂COO), 2.18 ppm (t, 2H,
CH₂CONH), 2.00 ppm (m, 8H, CH₂CH=), 1.60 ppm (m, 4H, CH₂CH₂CH=), 1.30 ppm (m, 18 x
25 CH₂), 0.89 ppm (m, 6H, 2 x CH₃).

An impure fraction (0.82 g) containing the product (~30%) and linoleic acid was col-
lected for further purification.

Example 2: Screening by plate assayPreparation of ALPE plates

30 ALPE isolated from wheat flour was used to prepare plates for assay as follows:

A) 50 ml 2% agarose in purified water was melted/stirred in a microwave oven and
cooled to 60 °C.

B) 20 ml 2% ALPE in 0,2M NaOAc, 10 mM CaCl₂, pH 5,5 was kept at 60°C for 10
min. and was blended for 30 sec. with ultrathorax.

Equal volumes of A) and B) were mixed, 100 µl 4 mg/ml crystal violet in purified water was added as indicator. The mixture was poured into appropriate petri dishes (e.g. 40ml in a 14cm Ø dish or 20 ml in a 9 cm Ø dish), and appropriate holes were made in the agar (3-5 mm) for application of enzyme solution.

5 Screening of lipolytic enzymes

A number of lipolytic enzymes were prepared in isolated form. The enzyme samples were diluted to a concentration corresponding to $OD_{280} = 0.5 - 1.0$ and 10 microliter was applied into holes in the agarose/ ALPE -matrix. Plates were incubated at 30°C and clearing zones in the plates were identified after incubation for 20 hours. The results were expressed on a semi-quantitative scale from A (largest clearing zone) to E (virtually no clearing zone).

Screening results

The *Fusarium oxysporum* lipase was chosen as a control, and a larger clearing zone than the control was observed for two of the 20 lipolytic enzymes tested.

Example 3: Screening by TLC assay

15 Lipolytic enzyme samples

Ten lipolytic enzymes with phospholipase activity were tested for ALPE/ALPE activity and PC activity.. They included two monocomponent enzymes isolated from natural sources and eight variants obtained by amino acid modification of fungal lipolytic enzymes.

TLC assay

20 Each of the ten lipolytic enzymes (diluted to $OD_{280} = 0.5$) was incubated with 1-2% ALPE/APE in buffer (0.1M Tris-HCl at pH 7.0 or 0.1M acetate buffer at pH 5.5) at 30-32°C for 4 hours. After the reaction, eppendorf tubes were moved to ice-bath.

25 Samples for TLC were taken out and applied onto a Silica gel 60 F₂₅₄ aluminium sheet (Merck). The plate was eluted in chloroform-methanol-water 65:25:4 (v/v/v) and dried in air (fume hood). The phospholipids were visualized by dipping the plate in a bath of 10% CuSO₄ in 8% H₃PO₄ (fume hood) or alternatively 2 M H₂SO₄. After air-drying, the plate was heated using a heat gun (until spots visualized) or oven (5 min at 200°C).

30 The exact composition of the eluent was known to strongly influence the distance of migration so freshly prepared eluents were always used. Care was taken that the TLC tank was tightly closed in order to avoid evaporation. The typical R_f values for the reference compounds were not always reproducible, so standards were always applied onto the plate:

FFA (free fatty acid)	0.80
APE	0.55
ALPE	0.40

Baking performance

Each of the ten lipolytic enzymes was added to dough at a dosage in range 0.1 - 10 mg enzyme protein per kg flour (e.g. about 1 mg/kg).

Doughs were prepared according to a standard European straight dough procedure with 100 parts (by weight) of flour, 4 parts of yeast, 1.5 parts of salt, and 1.5 parts of sugar and water optimized to the flour. Doughs were scaled for rolls or pan bread. The volume of the bread was measured by the rape seed displacement method.

Correlation of APE/ALPE hydrolysis and baking

Four of the ten lipolytic enzymes were found to give good APE/ALPE hydrolysis and were also found to increase the loaf volume. The remaining six lipolytic enzymes were found to give little or no APE/ALPE hydrolysis and were also found to give little or no increase of loaf volume.

Thus, the results indicate that a lipolytic enzyme giving good APE/ALPE hydrolysis can be expected to have good baking performance.

15 **Example 4: HPLC test**

ALPE

ALPE is dissolved in NaOAc buffer pH 5. 500 micro-l substrate solution is heated for 10min. at 30°C. 50 micro-l enzyme solution is added for a reaction period of 10-180min. After the reaction 100 micro-l sample is inactivated at 95°C for 5min. 900 micro-l chloroform/methanol (1:1) is added to the sample. The total sample is centrifuged and analyzed by HPLC (Microsorb-MV 100Si 250mm column, analytical instruments. Mobile phases: A: 80% CHCl₃, 19.5% MeOH, 0.5% NH₄OH; B: 60% CHCl₃, 34% MeOH, 0.5% NH₄OH, 5.5% H₂O, running with gradient. Detector: Sedere, Sedex 75 light scattering, Temp 40°C, pressure 3.5 Bar.

25 APE

APE and N-GPE (e.g. 1:1) are mixed in a NaOAc buffer pH 5 30°C by mixing with an Ultra Thurax. 500 micro-l substrate solution is heated for 10min. at 30°C. 50 micro-l enzyme solution is added for a reaction period of 10-180min. After the reaction 100 micro-l sample is inactivated at 95°C for 5min. 900 micro-l chloroform/methanol (1:1) is added to the sample. The total sample is centrifuged and analyzed by HPLC (Microsorb-MV 100Si 250mm column, analytical instruments. Mobile phases: A: 80% CHCl₃, 19.5% MeOH, 0.5% NH₄OH; B: 60% CHCl₃, 34% MeOH, 0.5% NH₄OH, 5.5% H₂O, running with gradient. Detector: Sedere, Sedex 75 light scattering, Temp 40°C, pressure 3.5 Bar.

Example 5: Screening by plate testPreparation of lecithin plates pH 5.5

10 g agar in 0.1 M tri-sodium citrate dihydrate buffer (pH 5.5) in a total of 1 liter was heated in microwave oven until agar was dissolved. Then 6 g lecithin (L- α -phosphatidyl choline 95%) and 2 ml 2 % crystal violet was added. The mixture was treated with an ultrathorax until lecithin was dispersed, whereafter it was poured onto lids for microtiter-plates.

Preparation of APE/ALPE plates pH 5.5

1 g agarose was added in 50 ml H₂O and heated in water bath at 65°C until agarose was dissolved.

0.5 g APE/ALPE was added to a 0.2 M tri-sodium citrate dihydrate buffer (pH 5.5) and heated in water bath at 65°C. 0.1 ml 2 % crystal violet was added and triton-x-100 was added to a concentration of 0.1%. The two solutions were mixed and the mixture was treated with an ultrathorax until APE/ALPE was dispersed, whereafter it was poured onto lids for microtiter-plates.

Plates were similarly prepared with PC (phosphatidyl choline, lecithin).

Screening of lipolytic enzymes.

Aspergillus transformants expressing different lipolytic variants were inoculated in 0.2 ml YPM growth media in microtiter plates and grown for 3 days at 34°C.

96 holes were created in the lecithin plates and the APE/ALPE plates. 5 micro-l of culture supernatant was transferred to each hole and incubated at 37°C for 20 hours. The results were expressed semi-quantitatively by to size of the clearing zone.

Correlation of APE/ALPE hydrolysis and baking

Five variants obtained by amino acid modification of fungal lipolytic enzymes were tested by the above plate tests and also in baking tests. Four variants were found to have good baking performance (increased loaf volume), two of them showed a higher activity on APE/ALPE than on PC; one showed nearly equal activity on APE/ALPE and on PC. One showed a lower activity on APE/ALPE than on PC and was considered inconclusive as this could be caused by the enzyme amount in the culture broth being too low.

One variant was found to give poor baking performance and also showed a smaller zone on the APE/ALPE plates than on PC.

Thus, the results indicate that a lipolytic enzyme having higher activity on APE/ALPE than on PC can be expected to show good baking performance.

Example 6: Screening of lipolytic enzymes

14 lipolytic enzymes were tested for activity on APE/ALPE. The enzymes tested included four monocomponent enzymes isolated from natural sources and ten variants obtained

by amino acid modification of fungal lipolytic enzymes. The testing was done by the method described in Danish patent application PA 2003 01596.

5 The 14 lipolytic enzymes were also evaluated in baking tests. Seven were found to have good baking performance (increased loaf volume), and the other seven were found to give poor baking performance.

A comparison of baking performance and APE/ALPE activity showed that the seven enzymes with good baking performance gave had a higher APE/ALPE activity than the seven with poor baking performance.

10 Thus, the results indicate that a lipolytic enzyme having a relatively high activity on APE/ALPE (per mg enzyme protein) can be expected to show good baking performance.

INTERNATIONAL SEARCH REPORT

Inter Application No
PCT/DK 03/00850

A. CLASSIFICATION OF SUBJECT MATTER
IPC 7 C12Q1/44 A21D8/04 C12N9/20

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED
Minimum documentation searched (classification system followed by classification symbols)
IPC 7 C12Q A21D C12N

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the International search (name of data base and, where practical, search terms used)
EPO-Internal, WPI Data, PAJ, BIOSIS

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	WO 00 32758 A (SHAMKANT ANANT PATKAR ;BORCH KIM (DK); PETRI ANDREAS (DK); VIND JE) 8 June 2000 (2000-06-08) the whole document	1-5
A	WO 02 03805 A (CHRISTENSEN LUISE ;SPENDLER TINA (DK); BUDOLFSEN GITTE (DK); NOVOZ) 17 January 2002 (2002-01-17) the whole document	1-5
A	EP 1 108 360 A (DANISCO) 20 June 2001 (2001-06-20) the whole document	1-5
A	WO 02 094123 A (DANISCO ;BOJSEN KIRSTEN (DK); POULSEN CHARLOTTE HORMANS (DK); SOE) 28 November 2002 (2002-11-28) the whole document	1-5
	-/--	

Further documents are listed in the continuation of box C. Patent family members are listed in annex.

* Special categories of cited documents :

<p>"A" document defining the general state of the art which is not considered to be of particular relevance</p> <p>"E" earlier document but published on or after the international filing date</p> <p>"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)</p> <p>"O" document referring to an oral disclosure, use, exhibition or other means</p> <p>"P" document published prior to the international filing date but later than the priority date claimed</p>	<p>"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention</p> <p>"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone</p> <p>"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.</p> <p>"&" document member of the same patent family</p>
--	--

Date of the actual completion of the international search 5 March 2004	Date of mailing of the international search report 23 MAR 2004
--	--

Name and mailing address of the ISA European Patent Office, P.B. 5818 Patentlaan 2 NL - 2280 HV Rijswijk Tel. (+31-70) 340-2040, Tx. 31 651 epo nl, Fax: (+31-70) 340-3016	Authorized officer MICHAEL OWALD /EÖ
--	--

INTERNATIONAL SEARCH REPORT

Inte I Application No
PCT/DK 03/00850

C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT		
Category °	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	US 5 183 680 A (JODLBAUER HEINZ D) 2 February 1993 (1993-02-02) the whole document -----	1-5

INTERNATIONAL SEARCH REPORT

Information on patent family members

International Application No

PCT/DK 03/00850

Patent document cited in search report	Publication date	Patent family member(s)	Publication date	
WO 0032758	A	08-06-2000	AU 1376300 A	19-06-2000
			BR 9915711 A	21-08-2001
			CA 2353379 A1	08-06-2000
			CN 1331742 T	16-01-2002
			WO 0032758 A1	08-06-2000
			EP 1131416 A1	12-09-2001
			JP 2003524386 T	19-08-2003
			NZ 511340 A	25-07-2003
			TR 200101497 T2	21-11-2001
			ZA 200102858 A	12-11-2001

WO 0203805	A	17-01-2002	AU 7235901 A	21-01-2002
			CA 2412533 A1	17-01-2002
			WO 0203805 A1	17-01-2002
			EP 1301080 A1	16-04-2003

EP 1108360	A	20-06-2001	AU 1723801 A	12-06-2001
			BR 0016068 A	06-08-2002
			CA 2392116 A1	07-06-2001
			CN 1407856 T	02-04-2003
			EP 1108360 A1	20-06-2001
			EP 1233676 A1	28-08-2002
			GB 2358784 A	08-08-2001
			WO 0139602 A1	07-06-2001
			JP 2003515332 T	07-05-2003
			NZ 518687 A	29-08-2003

WO 02094123	A	28-11-2002	CA 2444960 A1	28-11-2002
			EP 1387616 A2	11-02-2004
			WO 02094123 A2	28-11-2002
			US 2003175383 A1	18-09-2003
			US 2003194467 A1	16-10-2003

US 5183680	A	02-02-1993	DE 3616597 A1	19-11-1987
			AT 77033 T	15-06-1992
			DE 3779691 D1	16-07-1992
			DK 248687 A	17-11-1987
			EP 0245727 A2	19-11-1987
			ES 2033721 T3	01-04-1993
			GR 3005673 T3	07-06-1993
			IE 60026 B1	18-05-1994
			JP 63022135 A	29-01-1988
